

Egg and Potato Cutlet Recipe

Ingredients:

Boiled Eggs – 4
Rusk Biscuits – 5, powdered
Potatoes – 250 gms, boiled, peeled, mashed
Onion – 1, finely chopped
Egg – 1, beaten
Red Chilli Powder – 1 tsp
Coriander Leaves – handful, chopped
Salt as per taste
Oil as required



Method:

- ❖ Combine the potatoes, onions, red chilli powder, salt and coriander leaves in a bowl.
- ❖ Mix well.
- ❖ Add the boiled eggs and mix well. Make small balls of this mixture and flatten them slightly.
- ❖ Dip this in the beaten egg and roll them in the rusk.
- ❖ Heat oil in a frying pan.
- ❖ Add the prepared cutlets and fry till golden brown.
- ❖ Garnish with coriander leaves.
- ❖ Serve.